

# Operating Instructions and Recipe Manual



IGNITE YOUR PASSION FOR COOKING



Congratulations, you are now the proud owner of an ILVE cooking appliance. Thank you for purchasing ILVE and welcome to the exciting world of cooking the ILVE way.

This recipe book and instruction manual has been specially created to inform you of the full range of features your ILVE appliance has to offer and serves as an introduction to the wonderful benefits of ILVE's dynamic cooking systems.

In section one, we present detailed information on each of the advanced cooking systems built into ILVE appliances. Once you have read this section you will be able to choose the most appropriate settings for your oven or cooktop when cooking different types of food. Also, if you're stuck for ideas, section two has many delicious recipes that show you how to get the most out of your ILVE appliance.





# Contents



<b>INSTALLATION CHECK</b>	<b>4</b>	<b>CLOCKS &amp; TIMERS</b>	<b>12</b>
Rack Positions	4	Digital Clock	
Burning in elements	4	(24 Hour Clock)	12
		Digital clock	
<b>ILVE FEATURES</b>	<b>4</b>	(Non programmable)	12
Cavity Cooling Fan	4	Analogue clock/Nostalgie series	
Cooktop	4	(12 hour clock)	13
Hob Burners	4		
Low Simmer	5	<b>CARE &amp; MAINTAINANCE</b>	<b>14</b>
Trivets	5	Before you start	14
Volcanic Rock Barbecue Grill	5	Catalytic self cleaning liners	14
ILVE Range Hoods	5	Oven floor removal	15
Griddle Plate	5	Oven door removal	15
Pizza Stone	5	Cooktops	16
Safety Flame Failure Device	5	Oven light replacement	16
		Ignition trouble shooting	17
<b>GRILLING SYSTEMS</b>	<b>6</b>	Rangehoods	17
Traditional Grilling	6	Recommended cleaning products	17
Fan Grilling	6		
Controlling splatter and smoke	7	<b>COOKING WITH ILVE</b>	<b>18</b>
Rotisserie Mode	7	Wok Cooking	18
Shelf positions	7	Pan Frying	18
Grilling Guide	7	Steaming	19
		Braising	19
<b>ELECTRIC OVEN SYSTEMS</b>	<b>8</b>	Rotisserie	19
Setting the clock	8	Deep Frying	19
Burning in the elements	8	Pizza Stone	19
Using the oven	9	Simmering	20
Temperature	9	Griddle Plate	20
Preheating	9	Tepanyaki	20
Roasting Probe	9	Batch Cooking	20
Oven Function Selection	9	Volcanic Rock BBQ Grill	20
		Roasting	20
<b>OVEN COOKING MODES</b>	<b>10</b>		
<b>GAS OVEN SYSTEMS</b>	<b>11</b>	<b>COOKING IN YOUR GAS OVEN</b>	<b>21</b>
Cooking in your gas oven	11	Cakes	21
Electric grill	11	Biscuits	21
Rotisserie	11	Muffins	21
Selecting the ventilated gas		Roasting	21
or electric function	11	Grilling	21
Gas oven function selection	11		
		<b>TROUBLESHOOTING</b>	<b>43</b>

<b>ILVE RECIPES</b>	<b>22</b>	• Rack Of Lamb with Cheese and Semi-dried Tomato
• Vegetable Soup with Vermicelli		• Mustard Crusted Roast Leg of Lamb
• Fettuccine with Chilli & Garlic		• Chicken Casserole with Moroccan Spices & Cous Cous
• Layered Vegetable Frittata		• Thai Style Chicken
• Gourmet Pizza		• Panna Cotta
• Tasmanian Scallops Creole Style		• Mini Christmas Cakes
• Scampi with Lime & Orange Butter Sauce		• Lemon Curd Tart
• Marinated Seafood Skewers		• Hazelnut Torte with Chocolate Ganache
• Chilli Salt Calamari		• Almond Shortbread Hearts
• Steamed Trout with Dill & Lemon		• Rosemary Dampier
• Grilled Lamb Cutlet & Vegetables		

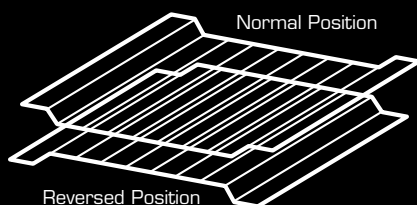
# Installation

ILVE stoves, wall ovens and cooktops feature many advanced cooking components and safety refinements. However before using your oven for the first time the following installation check must be carefully carried out and oven elements must be burnt in.

- Check that your ILVE installer has screwed the oven into its cavity and that all packaging is removed from inside oven.
- Check that all oven racks are in place.

## Rack Positions

ILVE ovens are equipped with various racks depending on the model and size; all ILVE wire racks are reversible. They have angled offset ends to allow for height variation between shelves; this is a particularly useful feature when cooking with deep dishes, for large roasts or when batch cooking.



## Burning in elements

It is necessary to burn the protective oils that are used in manufacturing and shipping from the elements.

- 1 Set the clock to the correct time (See page 12)
  - 2 Set oven temperature control knob to 125° C and select cooking function mode 2 by turning function control knob.
  - 3 Allow to burn in for 10 to 15 minutes.
  - 4 Repeat process for all seven cooking modes (3 through 8) in sequence and allow to burn in each mode for 10 to 15 minutes.
  - 5 Clean the oven thoroughly when you have completed burn in process so that the oven and grill/roisserie will be ready for use in cooking.
- There may be a slight unpleasant odour during the initial burn off procedure. As a result we advise you open doors and windows in the kitchen during this procedure.

# Features

## Cavity Cooling Fan

ILVE ovens are equipped with a cavity cooling fan. The fan is thermostatically controlled and will switch on automatically when the oven cavity reaches a temperature of 60° C. Air will gently be blown out through the front louvre, just above the oven door handle. This keeps the interior of the cavity housing cool.



## Cooktop

ILVE's gas burners feature high thermal efficiency, economical energy consumption and precision temperature settings, allowing you to not only have total control over cooking temperatures but instant response in temperature changes and automatic ignition. All ILVE cooktops meet the highest standards of operational efficiency required for approval by the Australian and European Gas Association.

## Hob Burners

ILVE's quad ring high intensity burner is a high speed, high temperature burner rated at 19.4 Mjh. It has a broad diameter to provide even heat across a maximum surface area of a wok or frying pan allowing for cooking efficiency and elimination



of localised hot spots which can cause burning and sticking.

ILVE's conventional high efficiency medium burners are rated at 10 Mj/h, while the small burners are rated at 5 Mj/h and have a range of precision temperature settings from low simmer to medium and high.

ILVE's multi fuel hobs are equipped with the usual combination of conventional gas burners with gas wok burner but can also be equipped with a variety of specialized electric hotplates. Options include the tepanyaki plate or the electric volcanic rock barbecue grill.

### Low Simmer

A low simmer can be achieved by selecting a temperature between the off position and the high flame position on the selector knob. This feature is available on ILVE models which have a flame failure device (All except Compact and Maxi gas cooktops). This feature allows an accurate and safe simmer and complete control over the height of the flame.

### Trivets

ILVE's cooktop trivets are designed to provide exceptional stability for even the largest woks, frying pans and pots. The trivets are easily removable for cleaning (See page 14).



### Volcanic Rock Barbecue Grill



ILVE's volcanic rock electric barbecue grill is a low profile, 3cm deep, large dimension barbecue which features 12 temperature settings. Meat, poultry and sea-food chargrilled on the barbecue grill

remain succulent and moist while developing subtle smoky flavours. The volcanic rock barbecue grill is easily disassembled for ease of cleaning.

### ILVE Range Hoods

A complete range of designer range hoods are available for all ILVE stoves and cooktops, please consult your ILVE dealer for further details.

### Griddle Plate

Optional cast iron griddle plates are available for ILVE cooktops. The griddle plates fit over the centre fish burner on 80, 90 120 and 150cm cooktops.



For all other models the griddle plates fit on the wok burner. Please consult your ILVE dealer for further details.

### Pizza Stone

A flat ceramic pizza stone is available from ILVE and is for those cooks who like to make cakes and pastries, bake bread and make home made pizzas.

This pizza stone fits onto any shelf in the oven and comes with its own ideas booklet.



### Safety Flame Failure Device

All burners on ILVE cooktop and freestanding upright models, excluding the Maxi and the Compact series of gas cooktops, have a unique safety flame failure device. This feature instantly stops the flow of gas to a burner, if that burner is extinguished for any reason. You will need to hold the gas control knob in firmly once it lights for 10-15 seconds to override the thermocouple.



# Grilling Systems

There are two ways to grill food in an ILVE electric oven; by using radiant heat to cook the food or by using thermal grilling, a combination of radiant heat with thermal air flow.

The full roof area conventional grill system uses automatically controlled direct infra-red heat radiated from above for traditional grilling applications. The electric multifunction oven combines the advantages of infra-red heat with fan forced air assistance, allowing grilling on three levels at the same time.

Both cooking techniques give exceptional results for a wide range of meat cuts such as chicken breasts, beef steaks, lamb and pork. It is also ideal for grilling fish and fish fillets.

## **MODE 5** Full roof area conventional grilling mode



In this mode the inner roof element heats up creating direct infra-red heat. This mode allows you to grill with the door either ajar or closed. Grilling with the door ajar may lead to the control knob heating up slightly.

## **MODE 6** Hot air grilling system



This mode utilises the fan combined with the infra-red grill to ensure hot air is circulated evenly around the oven. This is the ideal mode to use when multitasking, grilling chops and sausages on the top level whilst baking a potato bake on the lower level. The door must be closed during this grilling mode.

# Electric

## **Traditional Grill**

1. Select the grill mode (Mode 5) on the function control knob.
2. Turn the temperature control knob to 250° C.

The oven heating indicator light at the front control panel comes on when the thermostat is energised and turns off once it has reached the selected temperature setting.

## **ILVE TIP**

- When conventional grilling the oven door should always be open
- The best settings for conventional grilling is between 175 – 190° C.
- Care must be taken to make sure that there is at least 8cm between the top of items being grilled and the grill element to allow for unimpeded circulation of hot air (shelf 4).

## **Fan Grilling**

1. Position racks at heights according to food types and thickness (See hot air grill cooking guide)
2. Select the fan grill mode (Mode 5) on the function control knob.
3. Turn the temperature control knob to 175 – 180° C.
4. Allow oven to preheat for a minimum of four minutes depending on food types (See hot air grill cooking guide).

When fan grilling on multiple shelves the oven door must be closed. The grill element at the top of the oven produces intense heat to sear the surface

# Gas



of the meat while the fan moves this heat around the oven. Fan grilling eliminates the need to turn food over during the grilling process; however, turning is optional depending on the degree of browning desired. When using this function make sure that food is elevated to allow the hot air to circulate around the food. Food can be placed on grill grid inside a grill tray alternatively; meat can be placed on a wire oven rack positioned over an oven pan to make sure any drips are caught.

## ILVE TIP

- The oven door should always be closed during hot air grilling.
- The temperature should be set from 175 – 180°, this range in temperature helps prevent food from burning and avoids splatter, minimising the need for cleaning.
- The shelves are numbered 4 to 1 from top to bottom (See diagram above).
- ILVE's fan grill system can be used to cook on multiple shelves, for example grilling meat on top shelf, lasagna on middle shelf, garlic bread on bottom shelf, while warming plates on the bottom of the oven.

## Controlling smoke and splatter while grilling

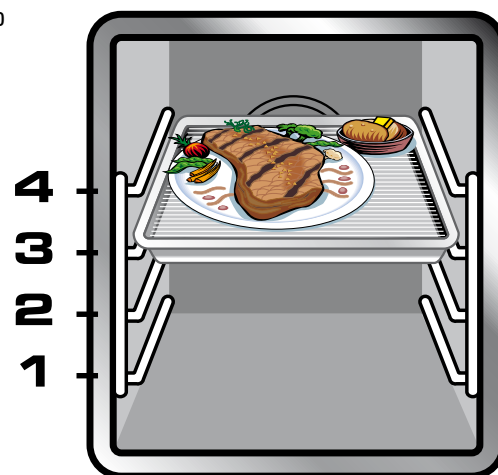
When grilling items such as sausages or fatty meats it is advisable to add 1 cup of water to the grill pan to control, drips, splatter and smoke.

## Rotisserie Mode

1. Insert rotisserie skewer into small opening on right side of oven wall cavity.
2. Leave oven door slightly ajar.
3. Turn grill function knob to temperature variance of your choice (1 – 12).

- Refer to page 21 for cooking methods in your gas oven.

## Shelf Positions



## Grilling Guide

FOOD TO BE GRILLED	RECOM- MENDED SHELF POSITION	 TRADITIONAL GRILLING		 FAN GRILLING	
		OVEN TEMP	GRILLING TIME <sup>2</sup>	OVEN TEMP	GRILLING TIME <sup>2</sup>
THIN CUTS					
Steaks	3 - 4	180°C	10 - 16 mins	180°C	10 - 16 mins
Kebabs	3	180°C	25 - 30 mins	180°C	25 - 30 mins
Chicken Kebabs	3	180°C	20 - 25 mins	170°C-180°C	20 - 25 mins
Cutlets / Schnitzel	3 - 4	180°C	12 - 18 mins	180°C	18 - 20 mins
Liver	3 - 4	180°C	8 - 12 mins	180°C	10 - 14 mins
Burgers	3 - 4	180°C	14 - 20 mins	180°C	16 - 20 mins
Sausages	3 - 4	180°C	10 - 15 mins	180°C	8 - 12 mins
Fish Fillets	3 - 4	180°C	12 - 16 mins	180°C	12 - 16 mins
Trout	3 - 4	180°C	16 - 20 mins	180°C	20 - 25 mins
Toast	3 - 4	180°C	2 - 4 mins	180°C	3 - 5 mins
Cheese Toast	3 - 4	180°C	7 - 9 mins	180°C	4 - 6 mins
Tomatoes	3 - 4	180°C	6 - 8 mins	180°C	6 - 8 mins
Peaches	3	180°C	6 - 8 mins	180°C	7 - 10 mins
THICKER CUTS					
Chicken (1kg)	2	–	–	170°C-180°C	50 - 60 mins
Rolled Meat (1kg)	1	–	–	180°C	75 - 85 mins
Pork (1kg)	1	–	–	180°C	100 - 120 mins
Sirloin (1kg)	1	–	–	200°C	25 - 35 mins
1) Select the appropriate shelf level for the thickness of the food. 2) Turn food over half way through the grilling time. Note: The information given in this chart is intended as a guide only.					

# Oven Systems

All ILVE electric ovens are multifunctional and feature up to eleven cooking modes. This enables you to choose from a variety of pre-set functions depending on your cooking needs. Selection of the correct mode and oven temperature are important to obtain the best possible cooking results. All modes are pictured on your control knob and are numbered anti-clockwise.

ILVE electric ovens are equipped with both top and bottom elements, which can be used individually or together; radiating heat from above and below simultaneously or individually for specialist tasks such as au gratin style cooking, crisping pork crackling or to brown off a roast.

By recessing the upper roof element and extending the cooking shelves to the rear of the oven, ILVE has created an oven interior which on average is 30% larger than ovens of similar style. These design features mean that more cooking space is available, so large roasts or four to five racks of food can be cooked easily.

The ILVE electric oven also has a quick start or preheat mode which allows the oven to heat from 0 – 180°C in just 6 to 8 minutes.



## Electric

### **PREPARING YOUR ELECTRIC OVEN FOR USE**

#### **Setting the clock**

To enable use of your ILVE oven you must first set the clock to the correct time. If the clock is not set correctly the oven will not operate (See page 12)

#### **Using the oven**

When using your ILVE oven you must select, using separate knobs, both a mode of cooking and a temperature at which to cook. The only exception to this rule is when using the defrost mode or light mode, where no temperature setting is required.

Temperature is indicated by an ORANGE light. This light will turn on and off during cooking as the thermostat readjusts itself.

Cooking mode selection is indicated by a GREEN light. This light should stay on throughout the cooking process.

All ILVE ovens are fitted with a cavity cooling fan. This fan is thermostatically controlled and automatically switches on when the oven cavity reaches 60°C. This gently blows air out through the front louvre just above the oven door handle, reducing outside heat.

#### **Temperature**

ILVE ovens are well insulated and therefore highly efficient; as a result we recommend you may have to adjust cooking temperatures. In an ILVE oven a moder-





ate to hot temperature is 175°C. You will find this temperature will not need to be exceeded, except for specific cooking requirements which call for high heat over a short period of time. Exceeding 175°C when cooking may result in food cooking too quickly on the outside while remaining under-cooked inside.

## Preheating

Always preheat your ILVE oven before placing food in it. To do this use the Quick Start mode (Mode 9) on your control knob. After the oven has reached temperature, indicated by the temperature light extinguishing, you may then switch the oven to your required mode.

## Roasting probe

ILVE's 948 model is equipped with a microprocessor controlled roasting probe which can be used to cook roasts to a precise finish. The probe is thermostatic and is inserted into the thickest part of the roast **away from the bone**. When the probe is fitted to the connection point, the thermometer activates. By pressing the

+ or – buttons you can program the probe to the desired temperature for the roast (to reset remove the probe from oven).

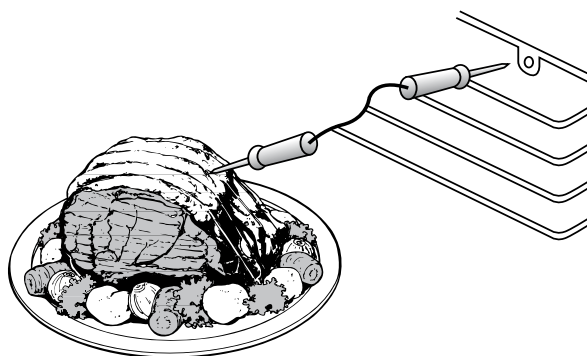
### ■ Roasting guide:

Rare 45 degrees

Medium 55 degrees

Well-Done 65 degrees







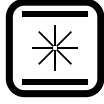

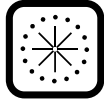
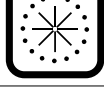
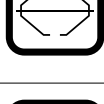

If the meat is left in the oven an alarm will sound and the oven will turn off when the desired temperature is reached.



## Electric Oven Function Selection

FUNCTION											
TYPE OF FOOD	DEFROST	ADVANCED HOT AIR	CONVECTION HEATING SYSTEM	HOT AIR GRILL SYSTEM	CONVENTIONAL GRILL SYSTEM	UPPER ROOF ELEMENT	LOWER FLOOR ELEMENT	CONVENTIONAL HEATING	ROTISSERIE	ROASTING PROBE	SHELF
Meat Roasts	■	■	■	■				■	■	■	1-2
Small Cuts	■	■	■	■				■			3-4
Steak/Sausages				■	■						3
Whole Fish Fillets	■	■	■	■	■			■			3
Poultry Whole Pieces	■	■	■	■	■			■			2
Combined Meats	■	■	■								3-4
Pastry Dishes - Pies, etc.		■	■								2
Egg Dishes - Quiche, Souffle, Pavlova, etc.		■									2-3
Bread / Pizzas		■				■	■	■			2
AuGratin/Crumb Cheese					■	■					3-4
Toasted Sandwiches					■						4

# Electric Oven Cooking Modes

ICON	MODE	FUNCTION
	<b>MODE 1</b> <b>Oven light viewing mode</b>	To cook with the light off, choose the required cooking function by turning selector switch clockwise to the chosen function. Make one extra click clockwise and one extra click anticlockwise and the oven will operate with the light off. To switch the light back on, turn the selector one click anticlockwise and then two clicks clockwise. Return knob to the desired operating function with one click anticlockwise.
	<b>MODE 2</b> <b>Conventional oven mode</b>	This is the traditional static oven mode with no fan allowing heat from both above and below to convect simultaneously. This is the ideal function for cooking heavy cakes such as mud cakes or banana cakes, breads and large roasts. Such items need to be placed in a central position in the oven. Mode 9 is also the self-cleaning mode in models, which have self cleaning liners.
	<b>MODE 3</b> <b>Lower floor heating mode</b>	This mode allows heat from the base of the oven. It is suitable for long, slow cooking such as stews and casseroles or for blind baking and finishing pastries. This mode is also perfect when using the ILVE Pizza Stone, for perfect pizzas cooked directly on the stone in a wood fired fashion.
	<b>MODE 4</b> <b>Upper element mode</b>	In this mode the upper element is in use. This is ideal for finishing omelettes, browning dishes such as cauliflower au gratin or finishing off lemon meringue pies or flans whose base has been previously baked using another mode.
	<b>MODE 5</b> <b>Conventional Grilling mode</b>	In this mode the complete inner roof element heats up simultaneously creating direct infra-red heat from above. This mode allows you to grill with the door either ajar or closed. Grilling with the door ajar may lead to the control knob heating up slightly.
	<b>MODE 6</b> <b>Hot Air Grilling mode</b>	This mode utilises the fan combined with the infra-red grill to ensure hot air is circulated evenly around the oven. This is the ideal mode to use when multitasking, grilling chops and sausages on the top level whilst baking a potato bake on the lower level. For best results the door should be closed during this grilling mode.
	<b>MODE 7</b> <b>Convection heating mode</b>	With both the top and bottom elements in use and the fan circulating hot air, this cooking mode is best suited for bread, cakes and sponges, where very even temperatures are required, even in the corners of the oven. This mode also creates less splatter when roasting.
	<b>MODE 8</b> <b>Advanced hot air mode</b>	The fan in all ILVE ovens is surrounded by a triple ring heating element that evenly distributes heated air throughout the oven. This mode is perfect for batch baking biscuits or muffins or for that large Christmas cake which requires low temperature cooking over a long time period.
	<b>MODE 9</b> <b>Quick Start or Pre-heat mode</b>	To obtain the best result from your oven it is recommended that you preheat it prior to use. Combining an advanced hot air function and conventional heating mode ILVE ovens can reach a temperature of 180°C in just 8 – 10 minutes. Once preheated the required cooking mode should be selected before proceeding with cooking.
	<b>MODE 10</b> <b>Defrost mode</b>	This function allows you to fan defrost at an ambient temperature. Unlike defrosting using your microwave this mode does not dry or par-cook food.
	<b>Rotisserie mode</b> (All models except 600mm and 700mm ovens)	The rotisserie mode works in a similar way as traditional grilling and is one of the best ways to cook meat and poultry. With a right hand side motor drive in the oven, or rear in the 300mm ovens the ILVE rotisserie can accommodate up to three joints of meat or portions of poultry at once.
	<b>Roasting probe</b> (Model 948 only)	ILVE's 948 model is equipped with a microprocessor controlled roasting probe which can be used to cook roasts to a precise finish either rare, medium or well-done, taking the guess work out of cooking.

# Gas Ovens



There are a four cooking options available with ILVE Gas Ovens:

1. Static Gas Oven
2. Fan Forced Gas Oven
3. Rotisserie
4. Electric Grill

## Cooking in your gas oven

To use the gas oven open the door fully and select your mode of cooking, either static or fan forced. To do this you must turn the knob numbered 1 - 12 clockwise.

By turning the knob clockwise and clicking it past 12, the fan-forced function is turned on. You can re-adjust the intensity of the grill element between 1 and 12. If the knob is not clicked past the 12 the oven will stay in static mode. Once you have selected a mode of cooking, the light will go on in the oven.

Now press the thermostat knob gently and turn it anticlockwise towards maximum temperature position (250°C.). Press the thermostat knob right in to prime the electric ignition and keep pressing it for 10 - 15 seconds to allow the thermocouple to heat up and let the gas through. Make sure that the gas has lit and, after three minutes, close the door, then select the temperature (from 100°C to 250°C)\*.

## Electric grill

To use the electric grill in the gas oven turn knob numbered 1 – 12 clockwise to the grilling icon (A) then adjust the thermostat knob to the required temperature.

## ILVE TIP

- Cooking with the electric grill must be carried out with the door of the oven closed.
- The grill does not operate when the gas function of the oven is on.
- It is advisable to preheat the grill for 5 minutes before putting food in.
- Do not grill on the top level of the oven - for even grilling cook on the second level from the top.

## Rotisserie

Still using the grill function, this function is also used as a rotisserie in all ovens (except 60cm). For example chicken, duck, beef and lamb can be spit roasted at temperatures up to 225°C. Vegetables can be also be placed in the baking tray whilst using the rotisserie to add flavour to them.

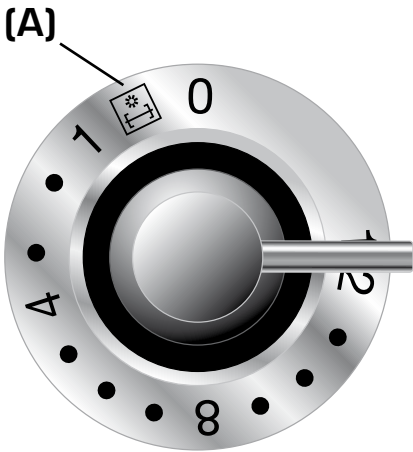
## Selecting the ventilated gas or electric function

(For models with a VENTILATED GAS oven)

Turn the knob (pictured right) to position 12 and then turn it past position 12 as far as it will go in a clockwise direction. This starts up the radial fan which is located inside the oven and provides forced ventilation during cooking. To light the ventilated electric grill apply the same steps as above.

\*NOTE: the electric grill will not work whilst the gas oven is in use.

## Function Knob



## Thermostat Knob

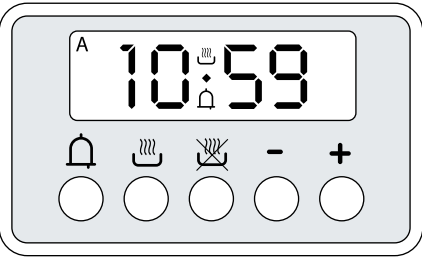


## Gas Oven Function Selection

TYPE OF FOOD	GRILL	OVEN	ROTIS-SERIE	SHELF
Meat Roasts		■	■	1-2
Small Cuts	■			4
Steak/Sausages	■			3-4
Whole Fish Fillets	■	■		3
Poultry Whole Pieces	■	■	■	3
Combined Meats		■		3-4
Pastry Dishes - Pies, etc.		■		2
Egg Dishes - Quiche, Souffle, Pavlova, etc.		■		2-3
Bread Pizzas		■		2
AuGratin/Crumb Cheese	■			3-4
Toasted Sandwiches	■			3-4



# Clocks And Timer Controls



## Digital Clock (24 Hour Clock)

Always ensure the oven is in manual mode - the pot symbol with the steam coming from it should be displayed. If there is an [A] on the display it means that the oven is in auto mode, to cancel this you must press both pot symbol buttons simultaneously. The oven will not operate if it is pre programmed; it has to be brought back to manual mode.

### 1. To set or adjust the time:

Press both pot buttons simultaneously and then to adjust the timer press either the plus or minus - + button accordingly.

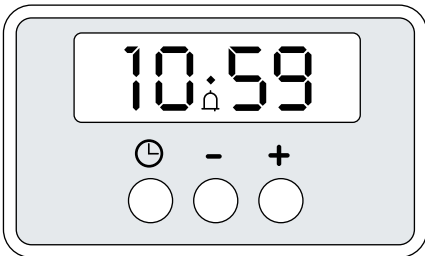
### 2. To set the alarm:

Hold in the bell button then the + plus button until you reach the required time. If you go over the required time, press the - minus button to bring it back. You will now notice a bell symbol on the display, this highlights that the alarm is on. If you need to check how much time is left on the alarm-press the bell button again as this will return to the time display. When the alarm goes off the oven will remain on and will ring for seven minutes unless turned off, which can be done

by pressing the bell button . You can adjust the tone of the alarm-only when the alarm is ringing press the minus button - and it will scroll through three available tones. Select the tone that you require, this tone will then sound the next time you set the alarm.

### 3. Pre-programming the oven:

Press the button. Put in the duration that you want to cook the item for by pressing the + button. Press the button. Select the time that you want the item to finish cooking (by pressing the + button). You then need to select the mode and temperature.



## Digital clock (Non programmable)

### 1. To set or adjust the time:

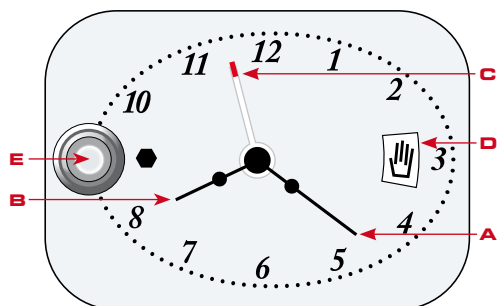
Press the clock button once and then release. After you have pressed the clock button once, you can then immediately set the minutes by using the plus button +. If you enter an incorrect time you can use the minus button - to correct the time. Press and hold the clock button until the LED display flashes to set the hours.

ICON	MODE
	<b>Minute Minder</b>
	<b>Automatic Cooking Time</b>
	<b>End of Cooking Time</b>
- +	<b>Timer Settings</b>

### 2. To set the alarm:

Only press the plus button +, until you reach the set time required. If you go over the time, press the minus button - to bring it back. A maximum of 99 minutes can be set. You will now notice a bell symbol on the display, this highlights that the alarm is on. The display will only show the countdown of the timer while it is set, it will not show the time. When the alarm rings, the oven will remain on and the alarm will continue to ring for seven minutes unless turned off. You can adjust the tone of the alarm - only when the alarm is ringing, press the minus button - and it will scroll through the available tones. Select the tone that you require, this tone will then sound the next time you set the alarm.





## Analogue clock/ Nostalgie series (12 hour clock)

To use your oven you must select the manual use mode and set the clock. To do this the small hand symbol must be in the window on the display (D). If the zero is displayed instead of the hand it means the clock is in auto mode and the oven will not work at this stage as it is locked into a program. To make the oven work again you must bring back the hand symbol.

### 1. To set or adjust the time

Push the knob (E) in and turn to the desired time in a clockwise direction.

### 2. Manual Use

Turn the knob (E) until the hand symbol appears in the window on the display (D) and the pointer (C) of clock coincides with the hour hand (A).

### 3. Semi-automatic programming of cooking time

To program the oven so that it starts immediately and stops after a desired time you must set the cooking time. Ensure that the program timer is in manual position (See manual use). Turn the knob (E) clock-

wise to select the cooking time, which appears in the window on the display (D) (The time may be set up to a maximum of 180 minutes). Set the desired oven temperature with the thermostat knob and the cooking mode with the mode selector knob. Once the set cooking time has elapsed the oven switches off automatically and a warning sounds. To turn off the warning sound, set programmer to manual use and turn the knob (E) clockwise.

### 4. Semi-automatic programming of the start of cooking

To program the oven so that it starts automatically you must set the time for the desired start of cooking. Ensure that the program timer is in manual position (See manual use). Turn the knob (E) clockwise until the symbol (O) appears in the window on display (D). Pull the knob gently and turn it clockwise to select the desired time for start of cooking with the pointer (C). Release the knob (E) and turn it clockwise until the hand symbol appears in the window on display (D). Set the desired oven temperature with the thermostat knob and the cooking mode with the mode selector knob. Once the set cooking time has elapsed the oven must be switched off by hand.

### 5. Automatic programming of the start and end of cooking

To programme the oven so that it starts and switches off automatically, you must set the time for the start of

cooking and the cooking time. Ensure that the programmer is in the manual position (See manual use). Turn the knob (E) clockwise until the symbol (O) appears in the window on display (D). Pull the knob (E) gently and turn it clockwise to select the time to start cooking with the pointer (C). Release the knob (E) and turn it clockwise until the hand symbol appears in the window on the display (D) (Maximum 180 minutes). Set the desired oven temperature with the thermostat knob and the cooking mode with the mode selector knob. Once the set cooking time has elapsed the oven switches off and a warning sounds. To turn off the warning sound, set programmer to manual use by turning the knob (E) clockwise.



# Cleaning, Care and Maintenance

ILVE's exclusive turbowave cooking system means lower and more accurate cooking temperatures and a reduction in cooking time and food splattering. These advances in oven design and technology means that ILVE ovens require less cleaning when compared to other ovens.

The introduction of the catalytic oven cleaning system of removable floor, racks and door glass, means that the once torturous task of cleaning your oven has become simplified. It is important to note that regular thorough cleaning will keep your oven looking good for an extended time.

To maintain your oven you must do a self clean on a regular basis, approximately every three to four months of normal usage.

## 1. Before you start

As a safety precaution always switch off the power to the oven before commencing any cleaning or maintenance. Never use abrasive scourers or spray any chemical oven cleaners or caustic solution on the catalytic oven liners as this may cause damage, wash instead with soapy water.

When removing oven shelves you must slide shelf out to the stopper using both hands before lifting front of the shelf up and sliding out. To replace shelves do the reverse of the above. It is advised that you wear oven mitts or heat protective gloves if oven has been turned on.

## 2. Catalytic self cleaning liners

Every ILVE oven (with the exception of the 200LM, 600LM and 800LM models) has catalytic liners. These have been pre-installed in your ILVE oven to make your life easier. As you cook the liners will absorb any fat that splatters keeping your oven cleaner. There can be four liners in your oven; one on either side, one on the rear and one on the roof of your oven. Only the side liners are removable.

To maintain your oven you must regularly do a self clean to remove the fat absorbed in the liners during the cooking process. This may be weekly, monthly or yearly depending on oven usage. Fat build up is easily distinguishable by a slight discolouration of the liners. To do a self clean you must at the end of the cooking process, turn







the oven thermostat to 250 °C on conventional heating system for 10 - 20 minutes.

Always ensure that you remove excess trays, side racks and the fat filter as any fat will burn on these items making cleaning extremely difficult. You may also need to wipe the door and inner glass if they have a lot of splatter on them.

Leave the oven with the door closed and in this time the fat absorbed in the catalytic liners will burn off the liners and the elements.

Once the oven is cool you may need to wipe the base of the oven with a damp sponge to remove the product of the burn off. Every six months you must wash the side liners to ensure longevity.

The side liners can be washed in hot soapy water and are to be dried before placing them back in the oven.

If you clean the enamel in your oven it is essential that you use a non caustic cleaner and spray that cleaner onto a soft cloth rather than spraying the cleaner directly into the oven.

The fat filter at the rear of your oven has to be cleaned on a regular basis; the filter can be cleaned by hot soapy water, or in the dishwasher

### 3. Oven floor removal

The entire floor of your oven is removable for cleaning purposes. Before floor removal you must first remove all trays and racks from the inside of the oven and remove the centred thumb screw on the side shelving racks. This

will enable you to lift the side racks up and off the locating pins and out of the floor hole locks, which secure the floor into the oven. The oven floor will then simply slide out of the oven.

### 4. Removal of door and inner glass

For ease of cleaning ILVE have made their oven doors removable so that the interior oven glass can be removed and cleaned. All ILVE ovens use easy clean vitreous enamel interiors giving a smooth black non staining appearance.

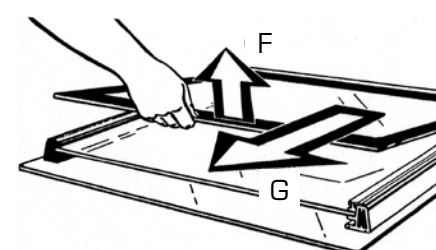
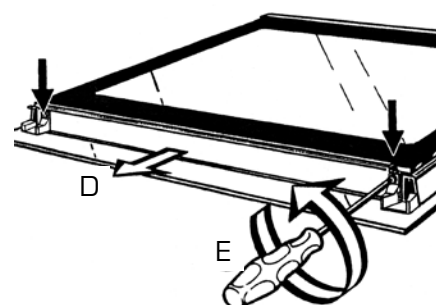
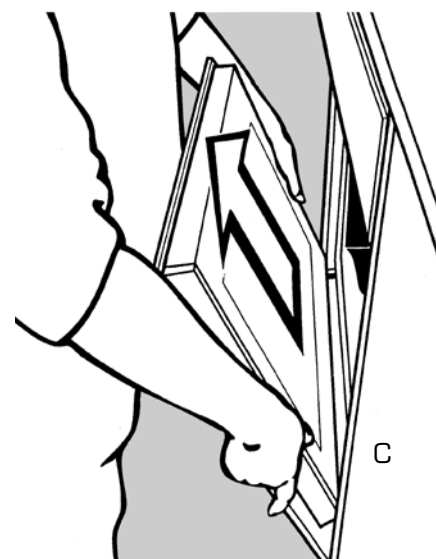
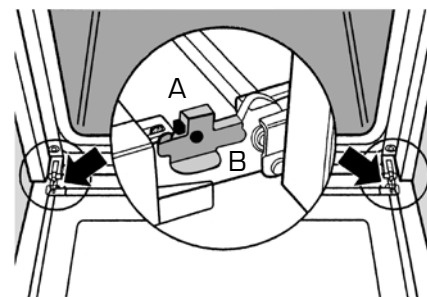
#### a. Removal of door

Open the door and lift catches (A) and hook into arm (B) on both sides. Lift door gently upwards (C), as if closing, using both hands placed either side of the outer glass edge and door should loosen. Gently pull the door up towards you, if force is needed the door is not in the correct position and you will need to repeat the procedure. To refit the door reverse the procedure.

#### b. Removal of inner glass

ILVE oven doors are fitted with athermic door glass panels, the inner panels are removable. To remove glass open the door and unscrew the thumb screws (D&E) located on the top of door, remove top strip and gently remove glass (F&G) before washing in hot soapy water. The interior glass can also be cleaned with a damp cloth. When replacing the glass it is important that

the silver coated surface faces in towards the interior of the oven and that the top strip is replaced before screwing the glass back in place.



# Cleaning, Care & Maintenance

## COOKTOPS

Clean the stainless steel cooktop surface after each use with a clean cloth and normal detergent. Make sure the detergent does not contain chloride or any chloride compound. For persistent stains use warm vinegar or a non-abrasive cleaner. If you need to polish a cooktop surface use a metal polish such as Auto Sol.

To make cleaning easier always wipe spills when they occur, do not leave them to dry as this makes cleaning harder.

### Trivets

Trivets should only be cleaned once they have cooled, to stop grazing from occurring. To clean trivets wash in sink with warm soapy water then dry immediately using a clean dry cloth. Do not use anything too abrasive such as a chrome detergent as this may cause damage.

Enameled trivets may over a period of time discolour, this is due to exposure to a naked flame which may burn the enamel edge off the tips of trivets. This will not affect the performance of the cooktop

### Important information

There are three components to a burner; a cap, brass burner and aluminium skirt. The cap is a cosmetic piece and is not necessary during the operation of the cooktop. It is advised that you

remove the cap during usage then replace after usage.

### Burner caps

The burner caps sit on the brass burners to clean remove and wash in warm water. Burner caps should not be put into cold water immediately after use, as grazing will occur, always allow caps to cool before cleaning.

### Brass burners

The brass burners will tarnish to a brown colour with use. To clean simply wash in warm soapy water to remove food splatter.

### Aluminium skirts

The aluminium skirt from the base of the burner may be washed in warm soapy water using a gentle scouring pad to remove any burnt on food splatter. A commercial product such as Autosol, which is designed for cleaning aluminium, can be used following makers' instructions. Do not put skirts in the dishwasher as this may cause the aluminium to discolour.

### Stainless steel

Stainless steel can be cleaned using the ILVE cleaning cloth available from ILVE or a range of commercial products and stainless steel cleaners. Follow makers' instructions, taking care when cleaning around the graphics.

Never use abrasive products on the stainless steel as it will scratch the stainless steel.

### Teppanyaki plate

Allow the teppanyaki plate to cool slightly and apply a commercial product such as Mr. Muscle Orange Energy. Allow to sit for five minutes then scrape plate with a flat spatula. For heavy build up a scourer may be required.

### Ceran cooktops

When using a ceran cooktop it is advised to only use stainless steel pots with stainless steel bases. The bottom of the pan must be thick and flat and as close in diameter to the cooking zone as is possible. The surface of the hob and the bottom of the pan must be kept clean.

The flat surface of the ceran makes it easy to maintain. All cleaning must occur when the cooktop is cold. When cold use a soft damp cloth to wipe over the cooktop and then dry gently. For a more precise clean a specialty cleaning product may be purchased from an outlet, never use abrasive products.

Take care not to drop substances containing sugar on the hob, if this does happen clean with warm water immediately before the glass cools.

### Oven light replacement

Replacement globes are available from the Ilve service department. When changing over the lamp always switch off the power first. Unscrew the glass cover over the globe by twisting it anticlockwise.



If glass cover is hard to unscrew, heat oven slightly, as this will heat any fat that might be congealed around the glass, and unscrew using a cloth.

Remove existing globe and fit new bulb, refit the glass cover and switch on the power.

## Ignition trouble-shooting

All ILVE burners have automatic ignition. To ignite a gas burner simply push the knob in and turn to the left.

Ensure that the aluminium skirt and brass burner are sitting flush and that they are locked into each other.

Check that the gas has been lit. If the burner fails to ignite or stay alight repeat process. If the burner still fails to ignite a match may be used with caution. If your cooktop has flame failure it will take 8 to 10 seconds for the flame to stay alight. If the problem persists call ILVE in your capital city for service. (Contact numbers are located on the back cover of this booklet)

## Range hoods

Range hood filters need to be washed regularly by using warm soapy water and drying using a soft dry cloth.

There are various commercial products available, which also may be used, following manufacturers' directions for use.

## Cleaning filters in the dishwasher

The heavy alkaline of dishwashing detergents could damage filters. If you choose to wash the filters in the dishwasher we recommend you use a hot rinse mode with no detergent.

## RECOMMENDED CLEANING PRODUCTS

### Burner Skirts and Brass Burners:

- Autosol metal polish, available at automotive shops
- Autosol shine, available at supermarkets

### Trivets:

- Hot soapy water only
- To remove surface staining use any cooking oil and a fine brush or scourer, lightly oiling trivets will also help in keeping their new appearance

### Solid Plates:

- Hillmark solid hotplate protector, available at supermarkets

### Ceramic Plates:

- Hillmark Cera-clean, available at electrical stores
- Hillmark CeraPol, available at Supermarkets

### Enamel Interior of Ovens:

- Non Caustic enamel cleaner. Spray the cleaner onto a soft cloth rather than spraying directly into oven to prevent the

spray getting onto the catalytic liners, which can cause damage.

### Stainless Steel:

- ILVE Stainless Steel Cloth, available from ILVE
- Cut back stainless steel solution for initial use only, available from ILVE
- Fresh and Clean, available at supermarkets
- 3M Stainless Steel Cleaner and Polisher, available at supermarkets
- Gumption, available at supermarkets
- Watered down Windex (1/3 Windex to 2/3 water) available at supermarkets
- Hammersley Foaming Crème Cleanser, available at supermarkets
- Hammersley Steel, Chrome and Furniture Polish, available at supermarkets

## IMPORTANT: ALWAYS USE NON-CAUSTIC CLEANERS ON ILVE PRODUCTS.

The above products are recommendations only. ILVE will not be held responsible for any non ILVE product.





# Cooking with ILVE

This section serves as a guide to choosing the most appropriate cooking method for all categories of food preparation. Get to know the full range of features your ILVE appliance has to offer.



## Wok Cooking

Stir-frying is the technique most associated with wok cooking. The idea behind traditional wok cooking is to cook thin strips of meat quickly over a high heat which sears and seals the meat, rather than stewing it. This technique retains the meat juices, flavour and tenderness. Vegetables and sauces are added to finish the dish.

The specially designed trivets on the ILVE wok burner are designed to accommodate curved bottomed woks, while the quad ring burner provides the high heat needed to quickly sear meat and achieve the best results.

### ILVE TIP

Always pat dry wet food with paper towel before putting into hot oil as hot oil will spit and spatter when it comes into contact with droplets of water.

## Pan Frying

Pan frying is a popular and quick way of frying thin cuts of meat and vegetables in butter or oil. This should be done over a high heat so that food is seared and browned.



## Steaming

Steaming is the ideal way of cooking vegetables, particularly green leaf vegetables.

Place a small quantity of water, usually no more than one cup, into a saucepan with a tight fitting lid.

Place on a burner, on high heat and bring to the boil, then add well rinsed vegetables and cover with the lid. Do not allow the pan to dry burn.

If you use a steaming rack which holds vegetables above the boiling water you can steam two or more vegetables at once in the same pan.

## Braising

Braising is done in the lower part of the oven (Mode 8) and is great for tenderising cuts of meat and creating dishes such as braised steak and onions.



## Rotisserie

The rotisserie is one of the best ways to cook meat. The rotisserie can accommodate up to three joints of meat or portions of poultry at once. Meat cooked this way will need approximately 40 to 50 minutes per kilo at a temperature of 180 to 200°C. This is a guide only; it is recommended that meat is checked every 30 minutes.



## Deep Frying

Use the quad ring wok burner on the cooktop for deep frying.

Remember to bring the cooking oil to the correct temperature before adding the food to be cooked.

Oil will begin to give off smoke when it is hot enough to commence cooking. To check the oil temperature put in a single item. If the test item is immediately surrounded by a ring of bubbles the oil is hot enough to start cooking.

Extreme care must be taken when frying on cooktops.



## Pizza Stone

You can use the pizza stone for both pizzas and sweet pastries.

The pizza stone can also be used for keeping your bread warm and crusty, just buy a good loaf of bread, warm in the oven and serve on the pizza stone.

## ILVE TIP

After cooking wipe the pizza stone with wet cloth, the blacker it gets the tastier the food will be, just like with wok cooking and barbequing



# Cooking with ILVE

## Simmering

Low temperature cooking is a wonderful way of tenderising various cuts of meat, melding flavours together in sauces and curries and obtaining clear stocks and consommés.

A low simmer can be achieved by selecting a temperature between the off position and the high flame position on the selector knob, when using large pots it is recommended that the large burner or wok burner is used.



## Teppanyaki

The teppanyaki plate is an ideal way of cooking delicate cuts of meat that require quick cooking methods. The heat in the plate will seal the meat trapping the natural juices and flavour without damaging the delicate texture. Ideal food for cooking this way include bacon, eggs, pikelets, pancakes, steaks, sausages, fish, prawns and poultry.



## Griddle Plate

The griddle plate is ideal for preparing succulent meals using a minimum of fat or oil. When frying fatty meats such as chops, sausages and bacon, much of the meat's fats will drip into the griddle plate's reservoir. This is a very healthy way of cooking meat while retaining tenderness and succulence. As an added bonus the griddle can be used as a food or plate warmer.



## Batch Cooking

ILVE's advanced hot air systems are perfectly suited to batch cooking. The large oven capacity enables you to bake two standard family roasts side by side. You can also cook two chickens on the rotisserie simultaneously, bake racks of multilayered cakes, trays of biscuits, a variety of pies, loaves of bread and fancy pastries with perfect temperature control and without having

to wait for one batch to finish before starting the next. ILVE's built-in three stage element and fan together with its self-cleaning feature and efficient fat filter enables a variety of foods to be cooked together without flavour transference.



## Volcanic Rock Barbecue Grill

When meat, poultry and seafood is chargrilled on the volcanic rock barbecue the food remains succulent and naturally moist whilst developing subtle smoky flavours which enhance both taste and appearance.



## Roasting

The roasting method is one of the simplest ways to cook a large piece of meat. Roasting is often the method of choice because it yields a tender interior and browned exterior through prolonged oven cooking. One of the





most attractive aspects of roasting to a busy cook is that while the roast is cooking, the cook is freed to perform any other tasks that need attention before dinner is served. Before beginning the oven cooking segment of the roasting process, the meat should be trimmed, seasoned and seared.

The standard temperature for cooking roasts is 175°C. Technically, the lower the heat of the oven, the better the final roasted product will be. At a lower temperature, the meat will



take longer to cook but will produce more flavor and moisture. Never roast meat at a temperature below 93°C). Once the temperature to cook the roast at has been decided upon, and the oven preheated, place the trimmed, tied, sea-

soned, and seared meat onto a baking dish and into the oven. Roast the meat until its ideal internal temperature is reached. The ideal interior temperature will depend wholly on what type of meat is being roasted. For example, a roast pork loin's final interior temperature should be around 70°C. Gauge the interior temperature of meat by using a meat thermometer or by using the ILVE Roasting Probe (available on some models only).

## COOKING IN YOUR ILVE GAS OVEN

An ILVE fan forced gas oven has the base burner situated under the oven floor. The advantage of ILVE's fan forced gas oven is that the heat is distributed evenly throughout, which makes it ideal for batch baking. However, the lower shelf is the hottest when baking so experiment with different shelf positions to obtain the best results.

The thermostat in ILVE gas ovens is mechanical; it operates on a different system than electric ovens. There is no indicator light on the front of the panel of the upright to show you when the oven has reached the correct temperature, however the gas oven heats up fairly quickly due to the powerful gas burner at the base of the oven. A moderate to hot temperature

in gas ovens is 175°C. You cannot switch between the mode of cooking in the gas oven like you can in the electric - if you are cooking on the fan forced and then wish to use the grill then you must start again and ignite the grill.

### Cakes

Cook cakes on the third shelf from the top on fan forced at approximately 150°C. This will give the cake a great colour and texture.

### Biscuits

If doing more than one tray of biscuits at a time then use the top three levels only. The bottom shelf in oven is far too close to the burner and biscuits will burn underneath. Cook your biscuits at 140°C on fan forced so they cook evenly.

### Muffins

Cook at 175°C on the third shelf from the top of the oven on fan forced. Muffins cook very well in the gas oven with a great colour and very even texture.

### Roasting

Cook at 175°C on fan forced for half an hour per 500g. The gas oven is fantastic for roasting - the meat tends to be very moist and browns very well. Best cooked on the ILVE grilling dish.

### Grilling

Grilling must be done on the second level from the top of the oven; the top level is too close to the grill. Position food towards the back half of the ILVE grilling dish so that the meat is closer to the direct heat.

# ILVE Recipes



**Vegetable Soup  
with Vermicelli**



**Fettuccine with  
Chilli & Garlic**



**Layered Vegetable  
Frittata**



**Gourmet Pizza**



**Tasmanian Scallops  
Creole Style**



**Scampi with Lime &  
Orange Butter Sauce**



**Marinated Seafood  
Skewers**



**Chilli Salt Calamari**



**Steamed Trout with  
Dill & Lemon**



**Grilled Lamb Cutlets  
& Vegetables**



**Rack of Lamb  
with Cheese and  
Semi-dried Tomato**



**Mustard Crusted  
Roast Leg of Lamb**



**Chicken Casserole  
with Moroccan Spices  
& Cous Cous**



**Thai Style Chicken**



**Panna Cotta**



**Mini Christmas Cakes**



**Lemon Curd Tart**



**Hazelnut Torte with  
Chocolate Ganache**



**Almond Shortbread  
Hearts**



**Rosemary Damper**





Serves 4-6



Preparation time  
20 minutes



Cooking time  
25 minutes

**Ingredients:**

- 2 large onions, sliced thinly
- ½ cup (125ml) olive oil
- 2 cloves garlic, crushed
- 2 large capsicums, sliced thickly
- 2 cups carrots, sliced thinly
- 3 cups potatoes, diced in 1cm cubes
- 7 cups (1.75L) vegetable or chicken stock
- 2 cups beans, cut into 2.5cm pieces
- 2 zucchini, halved then sliced thickly
- 250g vermicelli
- ½ cup coarsely chopped parsley
- Salt and pepper to taste

❶

Sauté onion, in a heavy stockpot until soft. Add garlic, capsicum and carrots and cook for 5 minutes.

❷

Add potatoes and stock and simmer for 10 minutes or until potatoes are tender.

❸

Add green beans, zucchini and vermicelli and cook until vermicelli is tender.

❹

Divide soup among serving bowls and season with salt, pepper and chopped parsley to taste.



## Vegetable Soup with Vermicelli



Serves 4



Preparation time  
10 minutes



Cooking time  
10 minutes

**Ingredients:**

500g fettuccine  
Salt

1 chilli sliced thinly  
2 cloves garlic crushed  
3 tablespoons olive oil  
Grated parmesan

❶

Bring large saucepan of salted water to the boil.

❷

Cook fettuccine, uncovered, until just tender then drain.

❸

Heat oil in a large frying pan, add chilli and garlic, frying gently for 2 minutes.

❹

Add drained pasta to chilli and garlic mix, toss gently to combine. Divide pasta among serving bowls and top with grated parmesan.



**ILVE Cooking Tip**

For variations of this dish add seafood, meats, cream or tomato sauces according to your taste.



Fettuccine with  
Chilli and Garlic





Serves 4-6



Preparation time  
20 minutes



Cooking time  
35-45 minutes

**Ingredients:**

2 potatoes peeled & sliced  
1 red capsicum sliced  
1 green capsicum sliced  
1 zucchini sliced  
1 spanish onion sliced  
1 sweet potato peeled & sliced  
2 small carrots peeled & sliced  
1 cup (250ml) olive oil  
3 tablespoons pesto  
6 eggs  
200ml cream  
Salt and pepper to taste

❶

Preheat oven (Mode 9) to 170° C.  
Once this temperature is reached  
turn oven to (Mode 5)

❷

Place vegetables in a large bowl and  
combine with oil and pesto

❸

Heat teppanyaki plate to high

❹

Add a small amount of vegetables  
and cook for a few minutes. Put each  
batch of vegetables to the side until  
all vegetables are cooked

❺

Grease and flour a large ovenproof  
dish and layer vegetables into  
the dish

❻

In a bowl beat together eggs, cream  
and season with salt and pepper,  
slowly pour over vegetables to  
completely cover. Tap dish to remove  
air pockets

❼

Bake in oven for approximately  
35-40 minutes. Frittata is cooked  
when a skewer inserted into it  
comes out clean

❽

Carefully invert frittata onto  
a serving dish

❾

Serve with salad



# Layered Vegetable Frittata



Serves 3-4



Preparation time

1 hour



Cooking time

15 minutes

#### Ingredients:

##### Pizza Dough

3 cups plain flour or bakers flour

Salt

30g dried yeast

1 cup (250ml) warm water

3 tablespoons olive oil

##### Toppings

A selection of your favourite pizza toppings

Tomato sauce

Mozzarella cheese

❶

Sift flour and salt into a large mixing bowl and sprinkle dried yeast over flour.

Make a well in the centre of the flour, salt and yeast mix then pour in water and oil.

Stir in flour, combining to make soft dough.

Transfer dough onto a lightly floured board and knead to a smooth ball.

Place dough back into a clean, oiled bowl. Cover with plastic wrap and leave to rise in a warm place until the dough has doubled in size.

❷

Preheat oven (Mode 9) to hot 220°C. Once this temperature is reached turn oven to (Mode 3).

❸

Remove dough from bowl and return to lightly floured board. Knead to form a ball. Cut ball in half and flatten half into a large circle. Transfer to a lightly greased baking tray or pizza stone.

❹

Top with tomato sauce, mozzarella cheese and a selection of your favourite toppings.

❺

Bake in oven for 15 minutes or until crisp and browned.



# Gourmet Pizza





Serves 4-6



Preparation time  
10 minutes



Cooking time  
5-8 minutes

**Ingredients:**

12 fresh scallops in half shell  
1 lime or lemon

**Crumb Mixture**

100g butter, softened  
1 cup dry fresh breadcrumbs  
2 teaspoons Cajun spice  
1 teaspoon tomato paste  
2 egg yolks  
2 teaspoons sweet chilli sauce  
Dash brandy, optional

❶

Preheat grill to high (Mode 6).

❷

Place scallops in shell on baking tray.

❸

Combine all crumb mixture ingredients to make a smooth paste. Either pipe or spoon mixture onto each shell, making sure scallop meat is fully covered.

❹

Place baking tray under grill and cook for 5-8 minutes, or until golden brown.

❺

Serve with either lime or lemon wedges.



**ILVE Cooking Tip**

If mixture looks too dry add extra butter before topping on scallops.

# Tasmanian Scallops Creole Style



Serves 4



Preparation time  
20 minutes



Cooking time  
10 minutes

**Ingredients:**

8 scampi  
1 clove garlic, crushed  
50 ml olive oil  
Cracked pepper to taste

**Lime and Orange  
Butter Sauce**

Juice of 2 limes  
Juice of 1 orange  
½ teaspoon lime zest  
1 tablespoon sugar  
60g Butter  
1 orange segmented

**1**

Combine garlic, oil and pepper  
in a small bowl.

**2**

Split scampi lengthwise on  
underside and open slightly.  
Place on a plate and pour over  
garlic, oil and pepper marinade  
and leave for at least 10 minutes.

**3**

Meanwhile heat teppanyaki or  
grill plate to hot. Once hot, place  
marinated scampi cut side down  
and cook for 5 minutes.

Turn scampi over and cook  
for a further minute. Place on  
warm serving dish.

**4**

Lime and orange butter sauce.  
Place lime juice, orange juice,  
zest, sugar and butter in a small  
saucepan and bring to the boil.  
After two minutes of reducing add  
orange segments and remove from  
heat. Pour over warm scampi and  
serve immediately.



# Scampi with Lime and Orange Butter Sauce





Serves 4



Preparation time  
20 minutes



Cooking time  
5 minutes

**Ingredients:**

1kg seafood, salmon,  
green prawns and octopus  
½ cup (125ml) olive oil  
Juice 1 lemon  
2 cloves garlic, crushed  
1 tablespoon parsley or  
dill, chopped  
Freshly ground pepper, to taste  
Bamboo skewers, soaked  
in water

❶

Cut salmon into cubes, peel prawns  
and cut tentacles off octopus,  
leaving on tails.

❷

Mix together oil, lemon, parsley or  
dill and pepper to taste in a bowl,  
making marinade.

❸

Add seafood and marinate for  
about 15 minutes.

❹

Heat teppanyaki plate or grill plate  
to hot.

❺

Place skewers on heated plate and  
cook for approximately 5 minutes,  
turning frequently.

❻

Serve immediately.



**ILVE Cooking Tip**

Do not overcook seafood,  
generally once it has lost  
its opaque appearance  
the seafood is ready.



# Marinated Seafood Skewers



Serves 4



Preparation time  
15 minutes



Cooking time  
2 minutes

**Ingredients:**

600g small whole calamari  
or squid  
1/3 cup plain flour  
2 teaspoons chilli flour  
1 tablespoon sea salt  
Oil for frying  
Spring onions, sliced  
(To decorate)  
Lemon wedges

❶

Clean calamari or squid by gently pulling head and tentacles away from body. Pull out the clear backbone from inside of body and stomach and discard. Cut tentacles from head just below the eyes, discard head. Remove side wings and fine membrane from body.

❷

Rinse body, tentacles and wings thoroughly and dry with paper towel. Cut calamari down the centre and open flat, slice body and wings into 5mm strips.

❸

Combine flour, chilli powder and salt.

❹

Add calamari and toss to coat, shaking off excess flour mixture.

❺

Heat oil in deep fryer and when hot add half the calamari and cook for 1 minute or until just tender and beginning to colour.

❻

Remove from oil, lifting basket and allow to drain on paper towel. Repeat with remaining calamari.

❼

Serve with sliced spring onions and lemon wedges.



# Chilli Salt Calamari





Serves 6-8



Preparation time  
10 minutes



Cooking time  
15 minutes

**Ingredients:**

- 1 500g trout, cleaned and scaled
- 6-8 cups (1.75-2L) fish stock or water
- Sprigs of dill
- 1 lemon, sliced
- 1 spanish onion, sliced

**1**

Place trout, dill, lemon slices and spanish onion slices onto a perforated tray into fish kettle.

**2**

Carefully pour in 6-8 cups of water or stock in fish kettle and lower tray with trout carefully into fish kettle, cover with lid.

**3**

Steam the fish with a gentle simmer for approximately 10-15 minutes. Test fish after 10 minutes by using a fork to flake the thickest part of the trout. It is ready when it flakes easily.



**ILVE Cooking Tip**

Check fish with point of knife by lifting the flesh, fish will be ready when the opaque appearance of the flesh is gone.



# Steamed Trout with Dill and Lemon





Serves 2



Preparation time  
10 minutes



Cooking time  
5-8 minutes

**Ingredients:**

6 extra thick French trimmed  
Lamb Cutlets  
Selection of your favourite  
vegetables, for example  
capsicum, Spanish onion  
and zucchini  
Extra Virgin Olive Oil  
Salt and Pepper

❶

Season cutlets with salt  
and pepper.

❷

Slice vegetables, toss in oil and  
season with salt and pepper.

❸

Heat grill plate or  
teppanyaki to hot.

❹

Place on seasoned cutlets and  
cook for about 8 minutes,  
turning occasionally.

❺

Remove to warmed serving plate  
and cover with foil.

❻

Add vegetables to grill and cook  
for 3 minutes or until tender.  
Serve cutlets with vegetables.



**ILVE Cooking Tip**

Try this dish using  
different herbs, spices  
and marinades.  
Take care with sugar  
based marinades as they  
tend to burn quickly.



# Grilled Lamb Cutlets and Vegetables





Serves 2



Preparation time  
15 minutes



Cooking time  
35 minutes

**Ingredients:**

1 rack lamb, French trim  
6 sundried tomatoes  
50g tasty cheese, small pieces  
Sprigs of rosemary  
4 thin slices pancetta ham  
1½ [375ml] cups rich red wine  
sauce or gravy

❶

Preheat oven (Mode 9) to 250°C.  
Once this temperature is reached  
turn oven to (Mode 2).

❷

With knife or skewer make an  
incision along the lamb fillet just  
below the bone.

❸

Make the incision wider by  
stretching cavity with your fingers.

❹

Finely chop rosemary and mix  
with marinade oil of sundried  
tomatoes, gently rub over the  
outside of lamb rack and through  
the cavity made in lamb.

❺

Insert sundried tomatoes and cheese  
into cavity, plug ends with a sundried  
tomato to stop the cheese from  
melting out during cooking process.

❻

Lay pancetta slices over meaty part  
of lamb rack and place lamb into  
preheated oven, middle shelf for  
5 minutes.

❼

Reduce heat to 160° C and cook  
for a further 30 minutes.

❽

Remove lamb from oven, allowing to  
rest for at least 5 minutes.  
Cut the meat between fingers and  
serve with mashed potatoes,  
vegetables and red wine sauce  
or gravy.



## Rack of Lamb with Cheese and Semi-dried Tomato



Serves 6-8



Preparation time  
10 minutes



Cooking time  
90 minutes

**Ingredients:**

- 1½ - 2kg leg of lamb
- 1 large clove of garlic, slivered
- 3 tablespoons seeded mustard
- 1 teaspoon sweet soy sauce

❶

Preheat oven (Mode 9) to 160° C. Once this temperature is reached turn oven to (Mode 7).

❷

Pierce lamb with a knife to make slits. Place garlic slivers into slits.

❸

Mix together seeded mustard and soy sauce, making a paste and spread paste evenly over the leg of lamb.

❹

Place lamb in a baking dish. Pour a small amount of water into bottom of baking dish (This helps to keep leg of lamb moist).

❺

Place baking dish into centre of oven and cook for 90 minutes.

❻

Serve with roast vegetables.



**ILVE Cooking Tip**

Place roast into centre of oven, evenly spaced between the top and bottom elements.



# Mustard Crusted Roast Leg of Lamb





Serves 6-8



Preparation time  
20 minutes



Cooking time  
1 hour

#### Ingredients:

- 2 tablespoons olive oil
- 2kg chicken pieces
- 2 onions, sliced thinly
- 2 cloves garlic, crushed
- 3 tomatoes, chopped coarsely
- 2 tablespoons tomato paste
- 1 red capsicum, seeded and chopped coarsely
- 1 teaspoon ground ginger
- $\frac{3}{4}$  teaspoon ground cloves
- $\frac{1}{2}$  teaspoon freshly grated
- 1 teaspoon ground cinnamon
- 1 teaspoon ground turmeric
- 4 cups (1L) stock
- $\frac{1}{2}$  cup raisins

#### Cous Cous

- 2 cups cous cous
- 2 cups (500ml) stock
- 2 tablespoon butter

❶

Heat oil in a large casserole dish. Place chicken in dish and brown until a golden colour. Remove chicken from casserole dish and set aside on a plate.

❷

Add onions, garlic, tomatoes and capsicum to the casserole dish and cook for 2 minutes.

❸

Add ginger, cloves, nutmeg, cinnamon and turmeric and pour in stock.

❹

Return chicken pieces to casserole dish and cook over a gentle heat for about 40 minutes, this dish can also be baked in a 180° C oven for 40 minutes using (Mode 3).

❺

Add raisins and cook for further five minutes.

❻

**Cous Cous.** In a medium saucepan, bring stock and butter to the boil. Stir in cous cous and remove saucepan from heat. Cover and allow to stand for 5 minutes or until all stock is absorbed. Fluff with a fork.

❼

Serve casserole with cous cous.



## Chicken Casserole with Moroccan Spices and Cous Cous





Serves 4



Preparation time  
25 minutes



Cooking time  
15-20 minutes

#### Ingredients:

- 6 chicken fillets, skin on
- 1 carrot, julienned
- 1 stick celery, julienned
- ½ spanish onion, julienned
- ½ red capsicum, julienned
- ½ green capsicum, julienned
- 1 bunch coriander
- 1 bunch rocket lettuce
- 100g jasmine rice

#### Chicken Marinade

- 1 teaspoon palm sugar or sugar
- 1 clove fresh garlic
- 1 teaspoon dried coriander
- 1 teaspoon turmeric
- 1 teaspoon curry powder
- 3 small fresh chillies, whole
- 60ml fish sauce
- ½ cup (125ml) coconut milk

#### Chilli Vinaigrette

- 1 cup rice wine vinegar
- 60g chopped spanish onion
- 4 small fresh chillies, whole
- 20g fresh garlic
- 20g sugar, palm sugar if possible
- 20ml fish sauce

❶

Make marinade by combining all ingredients and blending to a paste. Coat chicken and allow to marinate for a minimum of 2 hours.

❷

Preheat oven (Mode 9) to 175° C.

❸

Make vinaigrette by combining red wine, vinegar, onion, chillies, garlic, sugar and fish sauce and liquidise in a blender.

❹

Place chicken on grill grid oven tray, skin side up. Turn oven to fan-grill (Mode 6) and place tray ¾ of way to top in oven. Cook chicken skin side up for approximately 10 minutes or until golden brown, then turn over and cook for a further 5-10 minutes.

❺

Serve with jasmine rice and a salad of rocket, coriander and julienned vegetables dressed with chilli vinaigrette.



## Thai Style Chicken



Serves 4



Preparation time  
10 minutes



Cooking time  
5 minutes

**Ingredients:**

1  $\frac{3}{4}$  cups double cream  
4 tablespoons caster sugar  
Vanilla  
2 teaspoons gelatine  
Fresh berries or your favourite  
fruit for serving

**1**

Put cream and sugar in a  
saucepan, stirring until sugar  
dissolves. Bring to the boil,  
then turn down and simmer  
for 3 minutes.

**2**

Add a few drops of vanilla.

**3**

Put a small amount of the cream  
mixture into a bowl, add gelatine  
into mixture to dissolve and then  
pour in remaining cream mixture.

Stir to combine thoroughly.

**4**

Pour mixture into 4 x  $\frac{1}{2}$  cup  
moulds, cover and refrigerate  
until set.

**5**

To unmould wrap each panna cotta  
in a cloth dipped in hot water and  
tip upside down onto a serving  
plate. Shake gently to release from  
mould. Repeat process if this does  
not work.

**6**

Serve with either berries or your  
favourite fruit.

**ILVE Cooking Tip**

Strain mixture gently  
before tipping into moulds  
to remove all gelatin lumps.



Panna Cotta





Makes 5



Preparation time  
20 minutes



Cooking time  
50 minutes

**Ingredients:**

500g glace pineapple,  
250g glace apricots,  
125g glace figs, 125g dried  
apricots, 500g pitted dates,  
all chopped roughly  
500g glace cherries  
½ cup (125ml) rum or brandy  
500g brazil nuts  
200g unsalted butter  
1 cup brown sugar  
4 eggs  
1¼ cup plain flour  
½ cup self raising flour  
3 tablespoons honey  
Extra ½ cup rum or brandy

**1**

Place all fruits into a large bowl and pour over rum or brandy, cover and leave overnight to soak.  
Next day stir in brazil nuts.

**2**

Preheat oven (Mode 9) to moderately slow at 160° C.  
Once this temperature is reached turn oven to (Mode 5).

**3**

Grease then line a 5x10cm round cake tin with baking paper.

**4**

Cream butter and sugar until the mixture is pale in colour then add eggs gradually, beating well after each egg is added.

Sift flours and stir into creamed egg, sugar and butter mixture with ¾ of the rum soaked fruit.

Divide mixture evenly among the 5 tins and bake in preheated oven for 35 minutes.

**5**

Heat honey in a medium saucepan with the remaining fruit.

**6**

Remove cakes from the oven and spoon fruit and honey mix evenly over the cakes before returning to the oven for a further 15 minutes.

**7**

Pour over extra rum and leave to cool in tins. Once cold remove cakes carefully from tins and wrap in foil until ready to serve.



## Mini Christmas Cakes





Serves 6



Preparation time  
20 minutes



Cooking time  
30 minutes

**Ingredients:**

**Pastry**

1½ cups plain flour  
2 tablespoons caster sugar  
90g butter  
1 egg yolk  
2 tablespoons cold water  
Rice (For prebaking pastry)

**Lemon Curd**

6 egg yolks  
1 cup sugar  
½ cup (125ml) lemon juice  
125g butter  
1 tablespoon grated lemon rind

❶

**Pastry.** Cream together sugar, butter and egg yolk. Gradually incorporate flour and water to combine pastry into a ball. Cover and place in refrigerator for 15 minutes.

❷

Preheat oven (Mode 9) to 160° C. Once this temperature is reached turn oven to (Mode 3).

❸

Grease an 18-20cm pie plate or flan ring. Roll out cooled pastry to fit into pie plate or flan ring. Crimp or decorate the edges.

Place a sheet of baking paper over pastry, pour in some rice and bake in oven for 10 minutes. Remove from oven and take out paper and rice.

❹

Return pastry and bake for a further 15 minutes or until golden brown, allow to cool.

❺

**Lemon Curd.** Beat egg yolks and strain through sieve into a medium heavy saucepan over a low heat. Add sugar and lemon juice and stir to combine. Cook for 10-12 minutes stirring continuously until the mixture thickens and is able to coat the back of a wooden spoon.

Remove from heat and stir until the mixture cools slightly, stir in butter a piece at a time until all is added. Add rind and allow to cool slightly.

❻

Pour into the baked pastry shell and chill in refrigerator until set.



## Lemon Curd Tart



Serves 6-8



Preparation time  
20 minutes



Cooking time  
35-45 minutes

**Ingredients:**

6 eggs

$\frac{3}{4}$  cup caster sugar

1 cup ground hazelnuts

$\frac{3}{4}$  cup white breadcrumbs

1 teaspoon plain flour

**Chocolate Ganache**

300g dark cooking chocolate

$\frac{1}{2}$  cup (125ml) fresh cream

Hazelnuts to decorate

**1**

Preheat oven (Mode 9) to 150°C.  
Once this temperature is reached  
turn oven to (Mode 7).

**2**

Separate eggs, placing whites in  
bowl to side. Beat egg yolks until  
thick and pale. Gradually beat in  
 $\frac{1}{2}$  cup sugar, then nuts and bread-  
crumbs and continue beating until  
ingredients are well combined.

**3**

Whisk egg whites until they begin  
to foam. Gradually add remaining  
sugar and beat until mixture forms  
peaks.

**4**

Add half the egg white mixture into  
the hazelnut mixture and gently fold  
in. Sprinkle mixture with flour and  
fold in remaining egg white mixture.

**5**

Line and butter a 25cm spring  
form tin and pour cake mixture into  
tin. Bake cake for 35-45 minutes,  
until cake shrinks away from  
sides of tin. Remove cake from  
oven and remove sides of cake tin.  
Allow cake to cool.

**6**

**Chocolate Ganache.**

Melt chocolate and cream in a  
double saucepan stirring to  
combine. Allow ganache to cool.

**7**

Once cake is cooled carefully cut  
horizontally to make two even  
layers. Spread half cooled ganache  
over one half of cold cake. Replace  
the top of cake and cover with  
remaining ganache. Decorate with  
whole hazelnuts.



# Hazelnut Torte with Chocolate Ganache





Makes approximately ½ dozen



Preparation time  
25 minutes



Cooking time  
18 minutes

**Ingredients:**

250g butter

¾ cup caster sugar

2 ½ cups flour

3 cups ground almonds

150g cooking chocolate

Slivered almonds

❶

Preheat oven (Mode 9) to 160° C.  
Once this temperature is reached  
turn oven to (Mode 2).

❷

Cream butter and sugar until light and  
creamy. Sift in flour and add ground  
almonds to make smooth dough.

❸

Wrap in plastic and place in the  
refrigerator for 15 minutes.

❹

Divide dough in half and place between  
two sheets of baking paper. Roll out  
dough to about 4mm in thickness.  
Using a heart shaped cutter, cut out  
biscuits, repeat with other half of the  
dough. If there is any dough remaining  
roll into a ball and repeat process.

❺

Place biscuits on to greased baking  
trays, leaving a space between each  
biscuit. Cook for 10-12 minutes  
or until a pale golden colour. Leave  
to cool for a few minutes on trays  
before removing onto a rack to  
cool completely.

❻

Carefully melt chocolate and spread  
over half of each biscuit and  
sprinkle with slivered almonds.  
Allow chocolate to set.

**ILVE Cooking Tip**

If batch baking, mode 8  
would be better suited for  
more than one shelf at a  
time.



# Almond Shortbread Hearts





Serves 8



Preparation time  
15 minutes



Cooking time  
35-45 minutes

**Ingredients:**

- 4 cups self-raising flour
- 2 teaspoons sugar
- 1 teaspoon salt
- 100g butter
- 2 teaspoons lemon rind,  
finely grated
- 2 tablespoon fresh  
rosemary, chopped
- $\frac{3}{4}$  cup parmesan cheese, grated
- 2-2  $\frac{1}{2}$  cups (500-625ml) milk
- Cracked pepper
- Sea salt

❶

Preheat oven (Mode 9) to 170° C.  
Once this temperature is reached  
turn oven to (Mode 2).

❷

Sift flour, sugar and salt into  
a large bowl. Rub butter into  
sifted flour and salt then stir in  
lemon rind and 1 tablespoon of  
rosemary and parmesan cheese.

❸

Add enough milk to make a  
soft dough and stir.

❹

Turn dough onto a floured board  
and knead until smooth. Shape  
dough into a round shape, about  
three cm in thickness. Score with  
a knife to make 8 portions.

❺

Carefully place on a greased  
baking tray and brush with milk.  
Sprinkle sea salt and remaining  
rosemary over dough.

❻

Bake in oven for 35-45 minutes  
until damper sounds hollow  
when tapped.

❼

Serve hot with butter.



# Rosemary Damper

# Troubleshooting



PROBLEM	ANSWER
<b>RANGE HOODS</b>	
<b>Down lights not working</b>	Replace globe. Correct wattage globes must be used. 12V - 20w type g4.
<b>How do i change the globes?</b>	<b>Model X39</b> = Remove inner chrome ring surrounding glass by prying off with small fine blade screw driver, being careful not to drop glass. When inserting new globe, do not touch globe with your hands. It is advisable to use a cloth instead. Replace ring and glass by pushing gently back into place. <b>Models X200 – X90 – B1-B2-T29-B9 C90</b> = Remove chrome ring by turning anti-clock-wise, glass is fixed to ring. Globe can now be replaced as above.
<b>Indicator lights keep flashing</b>	The flashing acts as a reminder for you to clean the mesh filters. It will occur in segments of approximately 30 hours of useage. The range hood will need to be reset, for ease with lighting, use a match stick or tooth pick. Push down the hidden button located in the small hole to the right of the speed control buttons. Refer to information sheet, included with rangehood.
<b>Range hood is noisy</b>	This could be due to the installation. Please check that the range hood is installed with the correct sized ducting. Soft type flexible ducting can cause hood to be noisy. ILVE recommends ridged ducting, maximum length 4 metres.
<b>Both lights and fan don't work</b>	Before calling for service, try turning power to range hood on then off. If the power point is not accessible, this can be done at the meter box, this will reset the range hood.
<b>COOK TOPS</b>	
<b>My burners will not ignite</b>	Check to see if the brass burners are placed correctly into the aluminium base. This is very important as it will ensure the flame holes line up with the ignition post. It will also ensure correct combustion when alight.
<b>Does your ILVE cooktop have flame failure devices fitted?</b>	Ensure burners are located correctly as above. When burner is lit, ensure knob is firmly depressed for 5 to 10 seconds. If new, ensure knobs are firmly fitted, check by pushing knobs down firmly with the palm of your hand.
<b>My ignition continually sparks</b>	This may be due to a liquid spill over, which can cause moisture to enter into ignition micro switches under knobs. Spraying liquid type cleaners can also create a problem. If this does occur, the cook top should be turned off at power point and left to dry out. Removing all knobs and using a hair dryer on the control panel, will assist the drying out process.
<b>All the igniters spark at the same time when lighting</b>	This is normal and how they are designed to operate.
<b>The knob is loose on shaft</b>	Knob retaining spring clip has come out. This does not require a service technician and can be replaced by customer. Please contact your ILVE state office, who will arrange for a clip to be sent to you.
<b>OVENS</b>	
<b>How do I change the door seals?</b>	Please note: the replacement of oven door seals does not require a service technician. Door seals are easily replaced, please contact your ILVE state office, who will arrange for a replacement to be sent. If out of warranty please contact the ILVE spare parts department.
<b>My oven will not turn on but clock is illuminated (digital type clock)</b>	If an "A" is showing in display the clock needs to be reset, this can be done by pressing the cooking time and end of cooking time buttons simultaneously while pressing the +/- buttons and setting the correct time. The "A" (automatic) symbol should now be gone and the oven should now turn on. The above problem can occur after a power interruption, on when the power is first turned on to the appliance.
<b>Oven will not turn on (Analogue type clock)</b>	For the oven to work manually the hand symbol must be displayed in the little window on clock.
<b>My oven smokes when turned on</b>	This is a natural occurrence and is caused by the self-clean burning off process. A good tip: leave oven on at a high temperature for 10 minutes after removing cooked food. This will burn off any splatter and prevent the oil from going cold. It will then start to burn off when oven is next turned on. Please note: all ovens will occasionally require to be dismantled and cleaned internally, even if self-clean liners are fitted. Do not use oven cleaner on self-clean liners.
<b>My oven gets too hot externally</b>	Check that the correct ventilation has been allowed. See illustrations of ventilation requirements in installation book. Please note that being an oven, the external panels will warm up after the oven has been on for over an hour, at high temperatures. This is normal heat transfer; the panels can heat up to around 60°C.



IGNITE YOUR PASSION FOR COOKING

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